

FAMILY CREST

2017 Grenache Shiraz Mourvèdre

McLAREN VALE

VINEYARD

The 2017 Angove Family Crest McLaren Vale Grenache Shiraz Mourvèdre is crafted from Grenache (41%) from the sandy soils of the Swann vineyard in Blewitt Springs and the Mayfield vineyard at Sellicks Hill, Shiraz (34%) from the exposed slopes of the Willunga Creek vineyard high on the Sellicks Hills overlooking Gulf St Vincent and the sandy old vine Swann vineyard in Blewitt Springs, and Mourvèdre (25%) from the more sheltered Balanave's vineyard also in Sellicks Hills.

The perfume of Blewitt Springs balancing the pepper and spice of the more southerly Sellicks vineyards, and the richness of the blocks in the Blewitt Springs region. Early rains in spring preceded a very cool spring and summer, causing the vintage to be good but two weeks later than the previous three years. The long ripening period meant diligent attention was needed to ensure we picked at the right moment.

WINEMAKING

Each of the three varieties were picked only when they tasted absolutely perfect. Handpicked, hand sorted and then carefully crushed and destemmed, each parcel was fermented according to taste. The wines were pressed in a restored wooden basket press and allowed to mature in 2nd and 3rd use French oak puncheons and hogsheads for 9 months before the final fun stage of blending and bottling.

TASTING NOTES

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| COLOUR | Bright garnet red with purple hues. |
| AROMA | Candied spice, cherry and plum, star anise and cloves with a hint of vanilla. |
| FLAVOUR | Cherry, toffee and plum follows on the palate with a soft, full and rounded texture. |
| CELLAR POTENTIAL | 2024 |

HAVE IT WITH ...

Twice cooked pork belly served with a crunchy coleslaw and golden roasted potatoes.

